

# Whole Wheat Cinnamon Rolls

**Makes:** 500 servings

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Ingredients	Weight	Measure
Sugar	3 gal 2 qt 1 7/8 cups	1 cup 1 1/2 tsp
Enriched all-purpose flour	15 lb 15 oz	3 gal 2 qt 1 7/8 cups
Whole-wheat flour	16 lb 1 oz	3 gal 3 qt 3/4 cup
Instant nonfat dry milk	2 lb 3 oz	3 qt 2 1/2 cups
Sugar	2 lb 12 oz	6 1/4 cups
Salt	14 oz	1 1/4 cups 2 Tbsp
Vegetable oil	4 lb 3 oz	2 qt 3/4 cup
Water	19 lb 5 oz	2 1/4 gal 1 cup
Margarine or butter	6 lb 1 oz	
Brown sugar, packed	5 lb 6 oz	2 qt 3 cups
Sugar	9 lb	1 1/4 gal 3/8 cup
Ground cinnamon	6 oz	1 1/2 cups
Evaporated milk	1 lb 15 oz	

## Nutrition Information

Key Nutrients	Amount	% Daily Value
<b>Total Calories</b>	<b>241</b>	
Total Fat	8.68 g	
Protein	4.54 g	
Carbohydrates	38.76 g	
Dietary Fiber	2.43 g	
Saturated Fat	1.42 g	
Sodium	376 mg	

## Directions

1. Blend yeast, flours, instant nonfat dry milk, sugar, and salt in mixer for 4 minutes.
2. Slowly add oil and water and mix for 14 minutes.
3. Let rise in warm area (about 90 °F) for 45-60 minutes.
4. Place on lightly floured surface and divide dough into 20 balls, 3 lbs 6 oz each.
5. Combine margarine or butter, brown sugar, sugar, cinnamon, and evaporated milk until spreadable paste is formed. Set aside.
6. Roll each ball of dough into a rectangle 25" x 10" x 1/4".
7. Spread cinnamon mixture over rectangle, about ½ cup per rectangle.
8. Roll each rectangle on the long side to form a long slender roll with cinnamon spread on the inside. Cut each roll into 25 uniform one-inch thick pieces.
9. Place in rows of 5 across and 10 down on lightly floured sheet pan (18" x 26" x 1") and cover. Use 10 sheet pans.
10. Place in a warm area (about 90 °F) until double in size (25-30 minutes).
11. Bake until lightly browned: Conventional oven: 400 °F for 18-20 minutes Convection oven: 325 °F for 12-14 minutes

## Notes

### Additional Tips

Note: This recipe is from a high elevation location which can have an impact on baking. At higher altitude, gas expands more readily so you may want to use more yeast. Also, moisture evaporates more readily so you may need to adjust oven temperature.